



GRAY'S
INN

SPRING SUMMER *Event* MENUS



EVENTS IN THE *heart* OF LONDON

Steeped with history, this prestigious central London venue is home to nine incredible event spaces, boasting tradition and grandeur, with state-of-the-art AV facilities and expertly crafted food and drink. Tucked away next to Chancery Lane Tube Station, Gray's Inn is one of London's hidden treasures.

The Hall remains unchanged since the days of Queen Elizabeth I, a dramatic backdrop for awards, dinners and festive celebrations. The Walks, offer an unbeatable location for summer parties. Guests can soak up the sun in one of the largest privately owned gardens in London enjoying the highest of specifications in our custom-built marquee during June and July. Not forgetting, a collection of meeting spaces where beautifully designed spaces meet modern excellence, for your teams to meet, collaborate and inspire.

Gray's Inn is one of the four Inns of Court which have the exclusive right to call individuals to the Bar of England and Wales. For more than six hundred years, Gray's has been home to a community of extraordinary people.

As the smallest Inn, we have a distinctive, friendly and less formal culture, taking pride in everything we do. Welcoming an eclectic range of events to support the charitable endeavours of The Inn.

INTRODUCING SEARCYS

Searcys was founded in 1847 and has been at the heart of British hospitality for over 175 years. We are in some of the most magnificent locations across the UK; our history remains a constant source of inspiration today.

At the heart of everything we do lies our commitment to craftsmanship and continuous quality, using the very best of seasonal ingredients that marry our illustrious heritage and create indulgent moments to delight our guests at every Searcys event. Our menus are designed with a focus on food provenance, ensuring that each dish tells a story through its ingredients.



BBQ Menu

Two main options, one main vegetarian option, two salads, one side, two desserts half/half

MAINS

Hereford Beef burger, Cheddar cheese, salad, dill pickles, brioche bun

Texas style smoked beef brisket, BBQ sauce

Grilled Cumberland sausage, sweet mustard relish, pickles brioche roll

Lamb kofta, Kalamata olive and tomato salsa, tzatziki, pickled red cabbage

Barbeque spiced rubbed shoulder, date BBQ sauce

Blackened chicken burger, smoked cheese, salad, tomato salsa, brioche bun

Grilled boneless jerked chicken, pepper salsa, plantain

Hariyali Salmon tikka skewers, pickled red onion, tamarind chutney

Smoked paprika and garlic king prawn skewers, buttermilk and dill dressing

Sweet potato falafel burger, sriracha hummus, pickled carrot, beetroot roll (ve)

Miso glazed aubergine, tahini sauce, chilli pickled vegetables, sesame seeds (ve)

Tandoori tofu and vegetable skewer, coconut raita (ve)

SIDES

Seasoned potato wedges, sour cream (v)

Herb and garlic roasted new potatoes (ve)

Spiced corn cobs, lime butter (v)

SALADS

Rainbow slaw with apple, onion seeds and horseradish (v)

Potato salad, wholegrain mustard mayonnaise, dill pickles, rock chives (v)

Roast summer squash, feta, pumpkin seed, rocket salad (v)

Heritage tomatoes with basil, Kalamata olives, pink shallot and a black garlic dressing (ve)

Rice noddles, shredded vegetables, lime, coriander, spring onion and sesame seeds (ve)

Heritage beetroot, carrot, orange, chard and coriander salad (ve)

Giant couscous, roasted fennel, cherry tomatoes, artichoke salad, preserved lemon dressing (ve)

Summer leaf salad with tarragon and mustard dressing (ve)

DESSERT

English strawberries and whipped vanilla cream (v)

Summer berry Eaton mess (v)

Salted caramel and chocolate tarts, raspberries (v)

Orange caneles, Searcys rum and cherry gel (v)

Dark chocolate mousse, candied orange (ve)

(v) vegetarian (ve) vegan

All prices exclude VAT at the current rate and are subject to market availability at the time of your event. Foods described within this menu may contain nuts and other allergens. Some dishes from this menu can be made without gluten. Please inform us of any allergies or dietary requirements, so we can support you in your food choices.



Canapés

Entertain and celebrate with bite-size creations that use ingredients at their seasonal best.

Additional canapé 4.75 per guest

SAVOURY

Blacksticks Blue, pickled onion, celery, cranberry crisp bread (v)

Confit potato, black garlic aioli, smoked paprika ketchup, sheep's cheese (v)

Heritage carrot bhaji, date yoghurt, chilli salt (ve)

Black olive pin wheel, caponata, toasted pumpkin seed (ve)

Lemon and fennel prawns, compressed watermelon, tamarind

Spiced salmon croquette, pea emulsion, seaweed salt

Smoked stream trout, dill crème fraîche, pollen dust

Smoked haddock, leek and chive tart

Herdwick lamb spiced kofta, preserved lemon purée, za-tar

Suffolk free range chicken terrine, quince aioli

Free range pork belly, crushed peas, apple salsa, crackling crumb

London smoked & cured bresaola, whipped goat's cheese, rocket, blackcurrent gel

DESSERT

Searcys gin lemon meringue tart (v)

Whipped rhubarb cheesecake, oat crumb, rhubarb sherbert (v)

Islands chocolate, raspberry and sea salt fudge

Vanilla coconut tart, strawberries (ve)

SEARCYS CLASSICS

Smoked duck and preserved cherry

Pork, apple and black pudding sausage roll, piccalilli ketchup

London cured smoked salmon, whipped horseradish, pickled cucumber

Ticklemore cheese and beetroot tart (v)



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Bowl Food

Bowl food is a more substantial choice than canapés and is ideal for standing receptions and events. It is served in small bowls and brought directly to guests like a canapé-style service.

Additional bowl 8.00 per guest

HOT

Pressed lamb leg, white bean purée, anchovies, herb salsa

Ham hock and Mayfield cheese croquette, pease pudding, tomato, caper dressing

Charred stream trout, crushed new potatoes, fennel broth

Wye Valley asparagus, English feta, buckwheat arancini, carrot and lemongrass ketchup (v)

Cauliflower korma, toasted seeds, puffed rice, mango bhaji (ve)

COLD

Grilled compressed cucumber, whipped English feta, toasted pumpkin seeds (v)

Smoked Suffolk chicken, bread ravioli, radish, parsley oil

Line-caught tuna spring roll, shiitake mushroom, whipped avocado

Seared Hereford beef steak, pickled vegetable, rice noodles, lime, chilli dressing

Tomato consommé, tomato tartare, cucumber, red pepper jelly, gem lettuce (ve)

SEARCYS CLASSICS

Searcys signature sausage, mustard mash, caramelised onion gravy, crispy onions

Korean fried chicken, spring onion, chilli and lime

Toast beer battered Scottish pollock, crushed peas, capers, straw potatoes

London cured smoked salmon tartare, charred soda bread

Tikka spiced cauliflower, lentil dhal, coconut and cucumber yoghurt (ve)

DESSERT

Vanilla sponge, gooseberry jelly, tonka cream, elderflower (v)

Hereford strawberry pavlova, passion fruit, kiwi (v)

Pressed summer pudding, raspberries, vanilla cream (v)

St Clement's bread pudding, honey, lemon curd (v)

Orange canelé, Searcys rum and cherry gel, toasted coconut (v)

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Fine Dining Plated

Please choose one starter, one main course, one dessert for all your guests.

This is not a choice menu per guest as additional supplement charges will apply.

Menu includes tea, coffee and petit fours.

STARTERS - Searcys Classics

Salt baked heritage beets, whipped rosary goats' cheese, toasted pumpkin seed granola (v)

London cured smoked salmon, whipped horseradish, pickled cucumber

Pork and rabbit terrine, pear chutney, toasted wild-farmed sourdough

STARTERS

Nutbourne heritage tomatoes, basil oil, burrata, pickled shallots (v)

Wye Valley asparagus, soft boiled St Ewe's egg, whipped hollandaise (v)

Cornish crab, dill, caper, saffron foam, St Ewe's egg tart

Atlantic prawn cocktail, Exmoor caviar

Lake District cured ham, fennel and carrot remoulade

Potted Suffolk chicken, pickled radish salad, toasted wild-farmed sourdough

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MAINS - Searcys Classics

Potato dumplings, corn purée,, charred and pickled corn (ve)

Cornish cod, crushed potatoes, seaweed tartare, pickled cockles,
fennel reduction

Suffolk free range chicken, potato gratin, seasonal greens, chicken jus

MAINS

Spelt risotto, roasted courgette, peas, broad beans, English Parmesan (v)

Coronation cauliflower, lentil dhal, tomato, pickled golden raisin and
coriander salad (ve)

Chalk stream trout, Jersey royals, sea vegetables, seaweed tartare

Cornish hake, creamed potatoes, Wye vVlley asparagus, herb beurre blanc

Salt Marsh lamb rump, pulled shoulder croquette, samphire, tomato caper
and mint jus

Suffolk chicken chasseur, spring greens, potato rosti, tomato and tarragon
chicken jus

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DESSERT - Searcys Classics

Sticky toffee pudding, clotted cream ice cream, caramel sauce (V)

Searcys rum and maple roast pineapple, coconut yoghurt, pomegranate (VE)

Islands chocolate brownie, vanilla ice cream, chocolate sauce (V)

DESSERT

Coconut cake, coconut yoghurt, pineapple and chilli (ve)

Classic lemon tart, raspberry ripple whipped mascarpone (v)

Pimm's trifle

Summer berry pavlova (v)

Islands dark chocolate fondant, cherry compôte (v)

Tonka bean panna cotta, poached Lincolnshire rhubarb (v)



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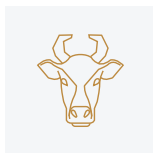
Sustainability

At Searcys, we have always placed sustainability at the centre of our philosophy. We are dedicated to providing our guests with the freshest and highest-quality ingredients that are sourced responsibly from local suppliers. By doing so, we not only enhance the overall experience of our customers but also contribute to the betterment of the community and the environment.

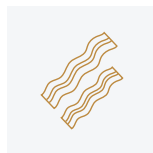
We have made sustainability a fundamental part of our business, and we have made several sustainability pledges across all our restaurants, bars, and event venues to ensure that we uphold this principle. Our menus reflect our unwavering commitment to sustainability, ranging from sourcing locally and using only MSC-approved fish to collaborating with Too Good To Go, which connects customers with our cafes to minimise food waste.

We firmly believe that every small action counts in creating a more sustainable future, and we are continuously seeking ways to improve and innovate our sustainable practices.

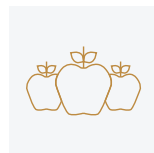




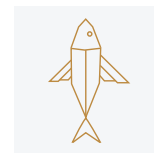
We only source British beef, pork and chicken.



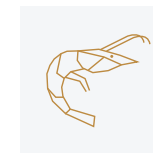
All our bacon is British-reared.



All Searcys signature dishes use British fruit and vegetables in season.



We use MCS (Marine Conservation Society) Good Fish Guide rated 1-3 fish and seafood only.



Our prawns are responsibly farmed.



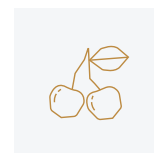
We use British-milled flour and wild-grown wheat from regenerative farms and ancient British grains in our recipes.



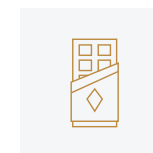
All fresh eggs used in our kitchens are British free-range and RSPCA-certified.



Our plant-based and vegetarian dishes are featured prominently in all our venues, with the goal to make 25% of all menus by end 2025.



We champion seasonal British produce, from rhubarb to strawberries and heritage tomatoes, with hero ingredients traced to an individual farm.



We champion cooking chocolate from the Islands Chocolate farm in St. Vincent and the Grenadines.



In our recipes we champion British-harvested rapeseed oil.



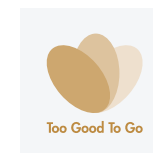
We've launched a carbon footprint calculator trial to help us reduce the impact of our menus.



Wherever possible we use porcelain crockery, glassware and metal cutlery.



We do everything to minimise food waste, from menu and portion design to food waste separation.



We partner with food waste apps Too Good To Go, Olio and City Harvest.



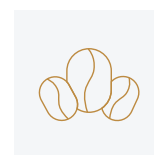
We work with the best English Sparkling Wine producers, and have created our own label with a vineyard in Guildford.



We use Harrogate bottled water. Naturally sourced, it has the lowest food miles in the UK and is B-Corp accredited.



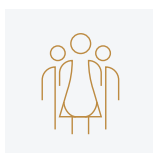
Camden Town and Toast (brewed with surplus wheat) supply our house beers.



Our coffee comes from an organic cooperative in Peru and family-run single estates in Guatemala and Colombia.



Our teas are responsibly sourced and are either Rainforest Alliance certified, organic or directly traded.



We have an apprenticeship programme for our people and offer over 40 development programmes for our colleagues.



We celebrate our people's contributions and loyalty with our Long Service awards and annual people awards.



We have been awarded the Disability Confident Employer certificate, which helps ensure all employees can fulfil their potential.



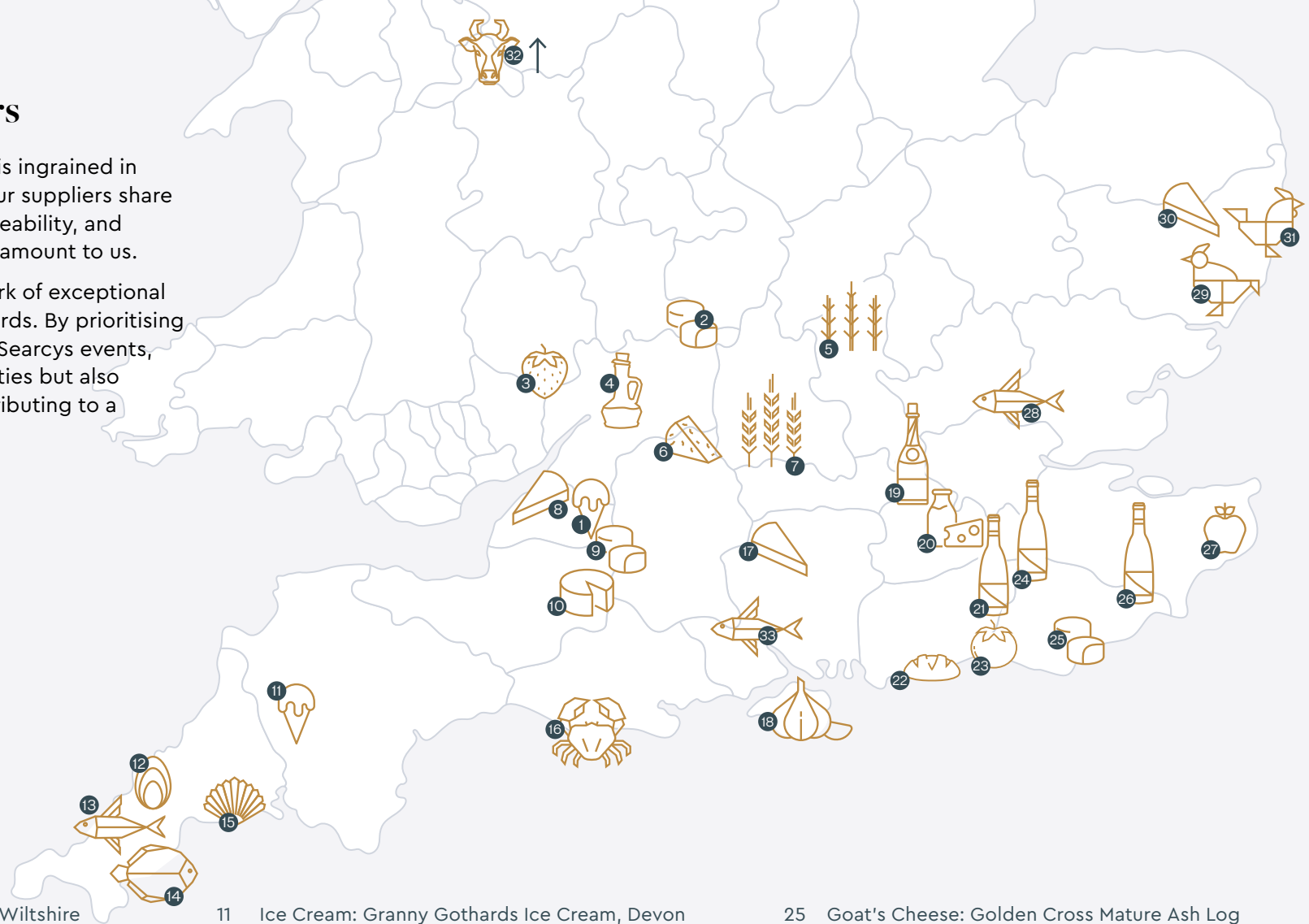
Our charities Hotel School and Beyond Food, help those at risk of unemployment and homelessness gain jobs in hospitality.

Tour de Searcys
 In summer 2023, our annual charity cycle ride took us to Epernay, the home of Champagne and raised **£22k for our partner charities.**

Local British partners

Our commitment to sustainability is ingrained in everything we do. Ensuring that our suppliers share our values of ethical sourcing, traceability, and environmental responsibility is paramount to us.

We take pride in curating a network of exceptional partners who uphold these standards. By prioritising local and seasonal produce for all Searcys events, we not only support our communities but also reduce our carbon footprint, contributing to a more sustainable future.



- 1 Ice Cream: Marshfield Ice Cream, Wiltshire
- 2 Goat's Cheese: Ashlynn Goat's Cheese, Worcestershire
- 3 Strawberries: Windmill Hill, Herefordshire
- 4 Rapeseed Oil: Cotswolds
- 5 Samphire: Mudwalls Farm, Warwickshire
- 6 Blue Cheese: Oxford Blue Cheese, Burford, Oxfordshire
- 7 Flour: Wildfarmed
- 8 Soft Cheese: Bath Soft Cheese, Somerset
- 9 Goat's Cheese: Driftwood Goat's Cheese, Bagborough, Somerset
- 10 Cheddar Cheese: Keens Cheddar Cheese, Moorhayes Farm, Somerset

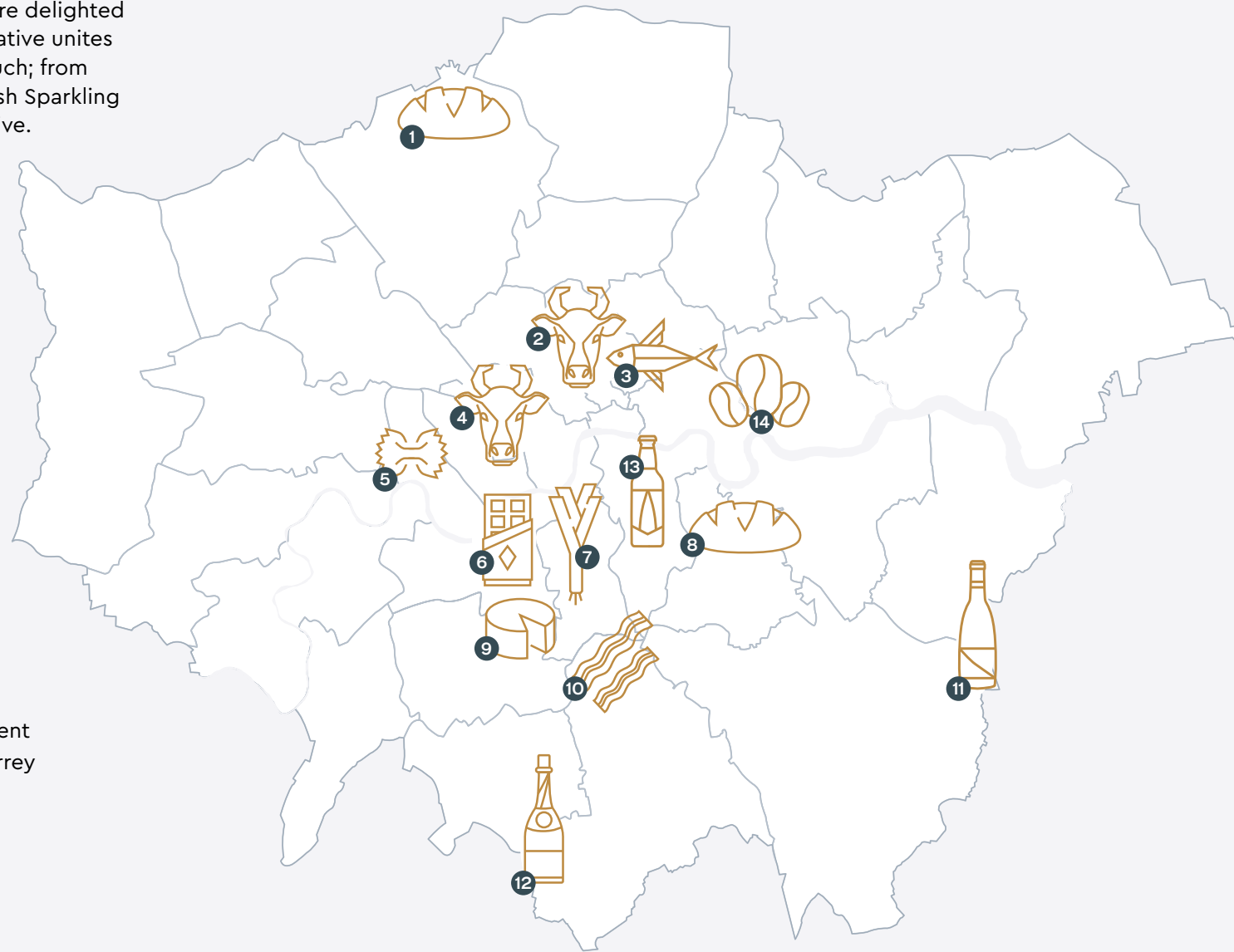
- 11 Ice Cream: Granny Gothards Ice Cream, Devon
- 12 Eggs: St Ewe, Cornwall
- 13 Fish: Flying Fish, Cornwall
- 14 Brill: Newlyn, Cornwall
- 15 Scallops: Cornwall
- 16 Shellfish: Portland Shellfish, Dorset
- 17 Soft Cheese: Tunworth Soft Cheese, Hampshire
- 18 Garlic: Isle of Wight, Hampshire
- 19 Searcys English Sparkling Wine: Guildford, Surrey
- 20 Dairy: West Horsley Dairy, Surrey
- 21 Wine: Albourne Estate, Sussex
- 22 Bakery: Piglets Pantry, Sussex
- 23 Heritage Tomatoes: Nutbourne Nurseries, Sussex
- 24 Wine: Chapel Down and Balfour Vineyards, Kent

- 25 Goat's Cheese: Golden Cross Mature Ash Log Cheese, Sussex
- 26 Wine: Gusbourne Vineyard, Kent
- 27 Apples: Kent
- 28 Fish: Marr Fish, Essex
- 29 Guinea fowl: Suffolk
- 30 Soft Cheese: Baby Baron Bigod Cheese, Jonny Crickmore Fen Farm, Suffolk
- 31 Chicken: Crown Farm, Suffolk
- 32 Meat: Lake District Farmers
- 33 Trout: ChalkStream Foods, Romsey

Local London partners

In our primary food and beverage selections, we're delighted to showcase our Local London partners. This initiative unites our London-based partners for a personalised touch; from Chapel Down wine to our exclusive Searcys English Sparkling Wine, each product carries its own unique narrative.

- 1 Bakery: Bread Factory
- 2 Meat: Fenn's of Piccadilly
- 3 Fish: Direct Seafood
- 4 Meat: IMS Smithfield
- 5 Pasta: La Tua Pasta
- 6 Chocolate: Islands Chocolate
- 7 Fruit and vegetables: First Choice Produce and County Supplies Limited
- 8 Bread: Paul Rhodes Bakery
- 9 Cheese: Harvey and Brockless
- 10 Cured meats: London Smoke and Cure
- 11 Wine: Chapel Down and Balfour Vineyards, Kent
- 12 Searcys English Sparkling Wine: Guildford Surrey
- 13 Beer: Small Beer Brew Co
- 14 Coffee: Notes Coffee Roasters





GRAY'S
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*Make it Special.
Make it Searcys.*

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